

Drop-In Drop-in remote refrigerated quartz surface (3 GN container capacity)

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



341138 (D21R3)

Drop-in remote refrigerated quartz surface (3 GN container capacity)

Short Form Specification

Item No.

Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations. Designed to serve the food on plates. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards. Automatic defrosting augrantees evaporators clearance and efficient cooling. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. It comes with stylish white coloured quartz top and stainless steel frame that makes it ideal to serve cold dishes in an elegant way. Equipped with a drain hole to easily discharge top condensation. AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations. High-density expanded polyurethane foam with cyclopenthane guarantees excellent well insulation to reduce energy dispersion. Preadjusted connection to remote cooling unit (not included). Refrigerant type R452a other gases are available on request.

Main Features

- Preadjusted connection to remote cooling unit (not included).
- CB and CE certifed by a third party notified body.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- Precise temperature control and setting at 0,1°C.
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Available drop-in dimensions: 1, 2, 3, 4, 5, 6 GN.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- Designed to serve the food on plates.
- When the temperature of the surface is cooled down to below 0 °C, the humidity in the air forms ice on the surface. If there is air circulation in the ambient, there is condensation on the surface instead of ice.
- Equipped with a drain hole to easily discharge top condensation.
- It comes with stylish white coloured quartz top and stainless steel framed that makes it ideal to serve cold dishes in an elegant way.
- Built-in cooling unit version is available.

Construction

- Environmentally friendly: R452a as refrigerant gas.
- Electronic control with temperature display.
- IPx2 water protection.
- The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled.
- AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations.
- White quartz surface (other quartz colors are available on request).

Sustainability



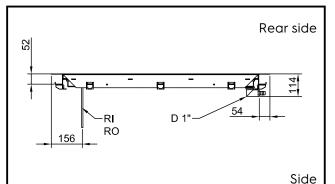
 High-density expanded polyurethane foam with cyclopenthane guarantees excellent well insulation to reduce energy dispersion.

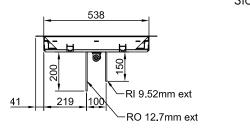
APPROVAL:





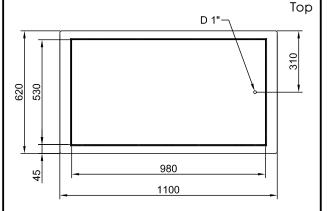
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ΕI Electrical inlet (power)

Refrigerant Inlet





Supply voltage:

341138 (D21R3) 220-240 V/1N ph/50 Hz

0.02 kW Electrical power max.:

Water:

Water drain outlet size: 1"

Key Information:

External dimensions, Width: 1100 mm External dimensions, Depth: 620 mm External dimensions, Height: 80 mm Net weight: 25 kg Shipping weight: 65 kg Shipping height: 480 mm Shipping width: 660 mm Shipping depth: 1140 mm Shipping volume: 0.36 m³ Set temperature: -10 / 0 °C

Refrigeration Data

Suggested refrigeration 725 W

Condition at condensation temperature:

Condition at ambient temperature:

Connection pipes (remote) outlet:

Connection pipes (remote) inlet:

12.7 mm

45 °C

25 °C

9.52 mm

Sustainability

Noise level: 0 dBA





